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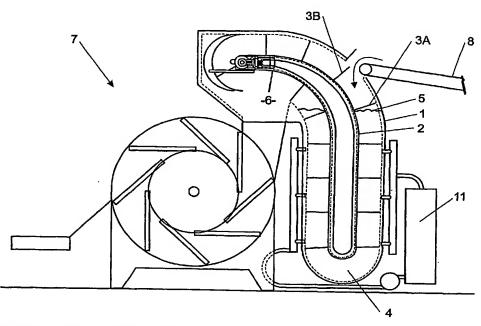
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(54) Title: MATERIAL IMMERSION APPARATUS



(57) Abstract: Apparatus method of treating vegetables, fruit pieces, etc by immersing them deeply in a liquid bath of inverted "j" shape (1) holding vertically arranged endless conveyor (2). Material fed by conveyor (8) drops onto perforated flight (3A) of conveyor (2) at a region where it is above liquid level (5). During subsequent descent of flight (3A), buoyant material, e.g. apple slices, tends to rise through the liquid but is forced down by following flight or paddle (3B). After rounding bottom turn (4) the material, confined by flights (3) is uplifted until it is discharged from reservoir (1) for a subsequent treatment.



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